



Cheesy Jalapeño Turkey Meatloaf

WITH CRUNCHY HONEY MUSTARD GREEN BEANS

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

Ingredients

12 oz. Green Beans

1 oz. Light Cream Cheese

1 Jalapeño Pepper

1½ fl. oz. Honey Dijon Mustard Dressing

1 oz. Chipotle Crema

¼ cup Panko Breadcrumbs

1 oz. Crispy Fried Onions

1 tsp. Garlic Salt

1 oz. Shredded Cheddar Cheese

Customize It Options

10 oz. Ground Turkey

10 oz. Ground Pork

10 oz. Ground Beef

20 oz. Double Portion Ground Turkey

Minimum Internal Protein Temperature

145° Steak | Pork | Lamb | Seafood

160° Ground Beef | Ground Pork

165° Chicken | Ground Turkey

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18404

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Only half the **jalapeño** is used in this recipe

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, forming 4 loaves and working in batches, if necessary.
- If using **ground beef**, follow same instructions as ground turkey in Steps 2 and 4, baking 15 minutes, adding ingredients, then baking until beef reaches minimum internal temperature, 5-10 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 4, baking 15 minutes, adding ingredients, then baking until pork reaches minimum internal temperature, 12-15 minutes.



2. Start the Meatloaves

- In another mixing bowl, thoroughly combine **turkey**, **panko**, **garlic salt**, **chipotle crema**, and a pinch of **pepper**.
- Form turkey mixture into two evenly-sized loaves. Place loaves on prepared baking sheet.
- Roast in hot oven, 15 minutes.
- While meatloaves roast, continue recipe.



4. Finish the Meatloaves

- Carefully remove baking sheet from oven. Top **meatloaves** evenly with **topping** and **shredded cheese**. **Baking sheet will be hot!** Use a utensil.
- Roast again in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 5-10 minutes.



1. Prepare Ingredients and Make Topping

- Trim ends off **green beans**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- In a mixing bowl, combine softened **cream cheese** and half the jalapeño (to taste; remaining is yours to use as you please!) Set aside.



3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **green beans** to hot pan and cook, 1 minute.
- Add $\frac{1}{4}$ cup **water** and a pinch of **salt** and **pepper**. Cover and cook until tender, 6-8 minutes.
- If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **green beans** with **dressing** and **crispy onions**. Bon appétit!